

FIDDLEHEAD CELLARS

2013 clone set fiddlestix vineyard pinot noir

One of the wonderful secrets an early mentor shared with me was how to enhance a silky palate in pinot noir—a simple concept that has giant influence on wine quality; that is, the early marriage of clones. When I planted Fiddlestix in the mid-1990's the clonal selection was purposeful to provide components for increased complexity in my wines. Appreciating the identity of each clone is certainly essential to understand the potential of what each may contribute to the whole. Years of tasting mature grapes across many vintages, and astute observations in the vineyard at harvest guide the seasoned winemaker in what to marry in such a way that gives each clone opportunity to perform its best stuff...and that is sometimes fermented as one clone, sometimes fermented as two clones, and sometimes fermented as three clones.

In this trio of wines, I offer a glimpse at how I tune my winegrowing to make 3 amazing related wines that are enhanced by confidence in managing clonal co-fermentations. You, too, will learn that the challenge is not understanding the clone, but rather appreciating the beauty in the marriage of clones. With Cheers! Kathy



one clone. vintage 2013 the clone: 113

This wine starts lean and supple and secretly increases its contribution to the palate. Fresh black cherries and cola spice lead to layers of graphite with underlying herbal notes.

pH: 3.39 T.A.: 6.13g/L Alcohol: 13.7%
51 cases produced



two clone. vintage 2013 the clones: 113 & 667

Fresh notes of sage and thyme highlight the bouquet, with lively attributes of dried cranberries and pomegranates flooding the palate. Brighter & denser in color than "one clone" with a touch of increased weight and more red-fruit presence; a mouthwatering ending is filled with dried herb and fruit essence.

pH: 3.34 T.A.: 6.54g/L Alcohol: 13.7%
51 cases produced



three clone. vintage 2013 the clones: 113, 667 & 5

Black cherry-cola infused structure from Clone 113; red fruit-driven lushness from Clone 677, and completeness added by Clone 5. This wine glows briary, earthy delights. Blackberry fruit, freshly ground cinnamon and delicate aromatics of graphite. Sexy vibrancy finishes full with black cherry, cassis and tobacco leaves.

pH: 3.39 T.A.: 6.19g/L Alcohol: 13.7%
51 cases produced